



FAMILY STYLE DINNER MENU

Guests will be seated at a long Sharing Table. The Juniper Culinary Team has created the following menu served “Family Style” for each course. Please advise us in advance regarding dietary requirements. This menu is available for groups larger than 6 guests.

STARTERS (please select 4)

- Smoked Tomato Bisque | pesto
- Steak Tartare | egg yolk sauce, country bread
- Local Cheese & Charcuterie | pickled vegetables, rooftop honey & mustard
- Baby Gem Salad | brioche garlic croutons, parmesan dressing
- Lola Rosa Greens | red onion, orange citrus, endive, sunflower seeds
- Maryland Crab Cakes | espelette remoulade
- Grilled Octopus | warm potato salad, paprika aioli
- Mussels | shallots, DC Brau, country bread
- Pork Belly | stone ground grits

SHARED ENTRÉES (please select 4)

- Tagliatelle Pasta | artichokes, cipollini onions, baby kale, pecorino
- Scallops | shishito, tomatoes, saffron
- Black Sea Bass | fennel, tomato Pernod sauce
- Beef Tenderloin (6oz) | green beans, charred onion, blue cheese bordelaise
- Braised Veal Cheeks | baby root vegetables, port wine braising jus
- Porchetta (22oz) | rosemary jus
- Whole Striped Bass (2 1/2 pounds) | lemon & herbs
- Herb Roasted Chicken (whole or 1/2) | natural jus
- Bone-in Dry Aged NY Strip (28oz) | garlic herb butter



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SIDES (please select 4)

Grilled Jumbo Asparagus
Pommes Aligot
Cauliflower Gratin
Brussels Sprouts with Lardons
Garlic Spinach & Kale
Wild Mushrooms
Crispy Potatoes
Poblano Polenta

DESSERTS (please select 4)

Apple Pie | caramel sauce, vanilla bean ice cream
"Snickers" Parfait | salted toffee, chocolate cake, peanut brittle
Passion Fruit Panna Cotta | coconut lime sorbet
Red Velvet Cake | candied pecans, cream cheese ice cream
Ice Cream | vanilla bean, chocolate or caramel
Sorbet | raspberry, mango or coconut

\$80.00 PER PERSON

Price does not include beverages, sales tax and gratuity